

Abstract

A method to produce a food product comprising non-viable Lactobacillus bacteria, wherein the Lactobacillus bacteria are added in such a way that no substantial fermentation of the food product by said Lactobacillus will take place.

1. A method of producing a food product comprising non-viable Lactobacillus bacteria, wherein the Lactobacillus bacteria are added in such a way that no substantial fermentation of the food product by said Lactobacillus will take place.

2. A method of producing a food product comprising non-viable Lactobacillus bacteria, wherein the Lactobacillus bacteria are added in such a way that no substantial fermentation of the food product by said Lactobacillus will take place.